

M^{rs} Warden
Carlton.

Shunkbark Jarrow.
To make this cheap, & good
Preserve for Families, take any
quantity of Shunkbark, even with
Peel of the thin outside Skin
from each Stalk. Cut the
Stalks into pieces about 1/2 Inch
long, & put them into a broad
Tin or Copper Pan, with
sufficient water for the
pieces just to float in -
Set the pan on the Fire
& boil untill the whole is
reduced to a pulp, stirring
it well from the bottom
with a long Spoon.
When reduced to a pulp,
take the pan from the Fire,

B R A W N,

Made and Sold by

J A M E S G R O V E,

COOK OF WORCESTER COLLEGE.




To make Pickle for Brawn.

TAKE a sufficient quantity of water, more than will be enough to cover your Brawn; add to every gallon of water two handfulls of whole malt, and salt enough to give it a strong relish. Let all boil together for an hour; then strain it into a clean vessel; when quite cold pour it off into another vessel, keeping back the white sediment; then put in your Brawn. Renew the same as often as is required, which will be about once in eight or ten days.

When the Brawn comes to hand, it should be washed in cold water, and dried well with a cloth, should it seem requisite; and likewise at the time of changing the pickle: If there is no pickle made at the time the Brawn arrives, put it in salt and water till it is ready.

If the above directions are properly attended to, Brawn will keep good the whole season; if *neglected*, it will in a few days be spoiled.

 MAKE PLENTY OF PICKLE.

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Directions for washing
Perle. Lattin
Cover a bottle or jar with
calico; roll the cloth tightly
round a thick book & clasp
over it, boil it once or twice
in soap & water & once in
plain water dip it into strong
starch which should be used
in, when dry take it off & iron
it between clothes.



To come from y^e Coller easily, y^e untie it & take it out of y^e Cloth, y^e see a finish peice of old Cloth round it, just so tye it as to slip it down wlen wanted & tie it at each end. y^e put it into y^e Pickle. which must be made y^e night before, y^e it may be cold & settled. It's being ~~put~~ sent in a Cloth is to prevent y^e Cole from rater opening, which if long kept is apt to do.

The Pickle for y^e above. & y^e Best for winter Brann.

Make your Water pretty salt, put in some races of Ginger (according to y^e size of y^e Coller) brased, & ^{or} races is enough for y^e head a little salt Peter, & a moderate handfull of wheat bran, (3 ~~large~~ large handfulls for winter Brann if a large Coller) boile y^e a quarter of an hour, y^e strain it into a pan skin, & when cold pour it carefully from y^e dregs, into y^e Pot you keet y^e Coller in. when y^e Pickle begins to have a kind of skin over, give it a good boile, & skim it well & when cold ~~put~~ it to y^e Coller again, having first rince y^e Coller (in y^e Cloth) in a little ^{cold} salt & water, & scalded y^e Pot. But when it skims again make a fresh pickle for it. & it will keep a long time good. y^e Ginger must be picked from y^e Bran, renced clean from it, in water & put in y^e Pot with y^e Coller. y^e Salt Peter, clears y^e Landern, & gives y^e Meat a very pretty cast of Redness, which both my Mothers Brann, & ours have been admired for. a little of y^e salt is sufficient.

The remainder of y^e Collett Balves Head. I speak for y^e Head to be cut off Earge.

If any other Receipt is wanted y^t M^{rs} C: has, they are much at M^{rs} Wards service. either in Cookery, Preserves, or Made Wines.

I had forgot y^e direction for washing Chinces &c: but will send it in our next

Put y^e Fruit with a course Cloth to take off y^e ded Blossoms y^e looks brown
at y^e point of y^e rots: yⁿ grate yⁿ on a very course grate, this should be don as quick as
possible y^e fine flavour of y^e Fruit may not fladen, yⁿ put it into a well glazed Earthen
pot, & for each pint of Grated Fruite, put a Wine pint of Spring Water, yⁿ cover y^e Pot very
close y^e no steame can get out, & lay a weight upon it to keep it down, & also y^e Pot
may stand firm & steady when set in a Pan of Water & hang it over y^e Fire to Boile, & y^e top
of y^e Pot must be somuch above y^e Water as no Water can get into it when it boiles fast,
When it has boiled an hour take y^e Pot out, wipe it dry, & yⁿ pour y^e Condence into a
hair sieve with a strong Cloth in it, when y^e Liquer is run out squeeze y^e Fruit
in y^e cloth as hard as you can, yⁿ give y^e Liquer a stir, round & let it stand
covered for an hour or two, yⁿ pour y^e clear off & cover it close, yⁿ measure as
much Spring Water as will make (with what y^e Fruit was boiled in) a gallon for
each pint of y^e Fruit, put to y^e Water y^e 2 pounds & 1/2 of Good Lump Sugar for
each gallon of Water & when y^e Sugar is melted put to it y^e Fruit y^e was
squeased, & y^e sediment y^e was left in y^e pot when you cleared off y^e other,
yⁿ set it on y^e Fire & boile it a 1/4 of an hour, yⁿ run it throug y^e sieve &
Cloth as y^e other, yⁿ put it all into a very clean Cask & when of a proper
warmth, work it with good Ale yest y^e has stand all night for y^e Liquer to
settle from it, 3 full Spoonfuls of Lite yest will do for a 4 or 5 gallon Cask,
stir it well into y^e Liquer, yⁿ put on y^e Bung, & beat it well in, once a day for 4
days, always mind to put y^e Bung close on again, yⁿ put to it a Pint of Brandy
for each gallon of wine, & if y^e dont fill y^e Cask drop in some clean dry
Pebble Stones to make it full, yⁿ knock down y^e Bung very close & Clay it
over, y^e Cask must be set to Slope a little Backwards, & when it has stand 5
weeks Bottle it if perfectly fine, but if not, Rack it off into a rather less
Cask y^e is perfectly clean & dry, if y^e Cask be not quite full, make it so as
y^e other, with Pebbles. yⁿ knock down y^e Bung and Clay it, & in a fortnight or 3
weeks it will be quite fine. — The Fruit should be ripe as for eating.
N.B: If y^e pareings of any Pine-Apples you eat be chopped into little peaces &
boiled in Spring Water, & y^e Sauce pan cover'd, & when y^e Saist of y^e Fruit
is boiled out, strain y^e Water through a cloth, & put it into a Jar not
cover it close & set it in a cool place, they should be boiled as fresh as
they can, & y^e Fruit should have y^e ded Blossom wiped off before
it be cut, or they give rather a disagreeable flavour to y^e Liquer. All y^e pareings
you have before you make y^e Wine, boile as above, & in y^e same Water, but if un-
ted, add a little fresh Water to it, & if you doubt its keepind to be quite good
put 1/4 of a p. of Sugar to all y^e strain'd Water, let it boile, skim it clean, &
when y^e Jar is clean washed & wiped dry, put it in again & cover it as before, &
when you make y^e Wine, you measure y^e Water, & add as much fresh as makes y^e
proper quantity, for boiling y^e Fruit in, tho y^e is not near so high & fine flav.
as y^e Grated Fruite, it makes a good addition to y^e Saist of it, whear a person
can not spare 3 or 4 Pines for y^e use.
y^e Cork whear y^e Cock goes in must be Rosin'd over, & when Taped y^e Rosin
must first be scraped off, & yⁿ all y^e powder of it wiped clean off. As a new Cask
imbibes a good deal of y^e strength of y^e first Liquer y^e is put into it, if I cannot get
a proper sized Brandy Cask, or any sort of white wine, I have Ale put into y^e before
used, but whatever has been in y^e they must be very scalded & very clean washed & per-
fectly dry before used. This is a very fine Wine, I once made it of some Pines y^e I call'd Charles
Turner supplied me with.

^{a ripe}
To Preserve Pineapple.
Take Fruit as fresh got as you can, rub y^e dead Blossom off with a Cloth, yⁿ cut
a thin slice from y^e top & bottom, yⁿ cut y^e remaindure in slices about three quar-
ters of an inch thick, yⁿ pare y^m just to take off y^e nob & all y^e yellow part, & as
they are par'd lay y^e slices in a Bason, or deepish dish, y^t you have taken y^e
weight on, when sliced weigh it, yⁿ deduct y^e weight of y^e Dish, & for each p^d
of Fruit have three quarters of a p^d of double refined Sugar, beat & sifted
sprinkle y^e amongst y^e laves, but have enough to cover it well at y^e top, yⁿ
cover y^e Dish close & set it by till next morning. yⁿ for every $\frac{3}{4}$ of a p^d of Sugar
take $\frac{1}{2}$ a pint of Spring Water to boile y^e pareings in, cover y^e sauce Pan close,
& when y^e goodnes is boild out strain y^e liquer through a bit of fine old
Cloth, cover it, & y^e next day when you have put y^e Fruit & sugar into y^e
preserving Pan, vince y^e Dish from sugar with y^e Water & put it to y^e Fruit.
yⁿ set it over a slowish Fire & stir it gently till y^e Sugar be all melted, yⁿ
let it just boile, & take it off & skim it clean, yⁿ put it into y^e Dish or Bason
again, cover it close, scald it, (but don't let it boile) for 3 days successive-
ly, & always cover it close, it must scald till y^e slices are warm through-
& when any skim rises take it clean off, y^e 4th day let it boile gently till
y^e Syrup be a proper thikness, which will very thorily heat y^e slices &
clear y^m, if any skim take it clean off, yⁿ put it into pots, cover y^m
with cover y^e loosely with cap paper to keep out dust, & will soke up
y^e waterey steam; & when quite cold, Paper it as other sweet meats.
N: B Letting y^e slices stand covered with Sugar a night, I think both
prevents y^e juice of y^e Fruit from coming out, & also makes it eat firm,
what I have don, eat firm, but not hard. If more Sugar be used, more weight
must be allow'd for addicinal skim.

Preserved Melon.
Take a Melon, fresh got, & ripe as for eating, cut a pareing off at
top, yⁿ slice near an inch thick, & when sliced take from y^m all
y^e in meat, laying y^m on a nother Dish, yⁿ pare y^m thin, only just to
take off y^e green or yello part, y^e Cantilope Mellon for y^e use I
prefer as y^e meat of y^t is y^e thickest & firmest of any sort I
know, as y^e round slices are par'd lay y^m as close as you can in a Bason y^t
has been weigh'd, yⁿ take y^e weight of y^e Fruit in powdered & sifted sugar,
put a fourth part of y^e Sugar by its self, y^e other sprinkle amongst y^e Fruit
having it well covered with Sugar at y^e Top. yⁿ next morning put it into y^e Preser-
ving Pan & for every p^d of Sugar now used put in $\frac{1}{2}$ a pint of Water part of whic
must be Ginger Water y^t is strained through som old fine cloth, a Spoonfull or two, y^t
perhaps will do to rather warm it, & give it a taste but if you have a bit of Lear-
let Pod of y^e Pickling sort of Capsicum, it is better than ginger. y^t you first boile in
a little of y^e Water & yⁿ put y^e bit of Pod to y^e Melon, & let it remain with it. yⁿ

do it as directed for y^e Pine, only on y^e 4th day, drain y^e Fruit from y^e Syrup, & put
to it y^e Sugar you kept out, let it just boile & skim it clean, yⁿ put in y^e Fruit,
& let it boile gently till y^e slices be hot through, yⁿ put it into pots & cover y^m
loosely with Cap-Paper, &c.

A Christmas Melon.

Chuse a late growing Melon, ^{when} it is turning to ripeness at its full
growth, & rather turning to ripeness, strip y^e Plant of its leaves in
heat of y^e day to let y^e Sun dry y^e stalks, yⁿ put y^e Plant up by y^e
Roots, yⁿ hang it up in a green house, or some such well exposed
place to dry more thoroughly, when no outwards moisture is either
is either on y^e Fruit or stalk, put it into an Earthen Pot to lay in
clean dry, Callis Sand & be well covered with it, over y^e tie a strong
Paper, or something y^t will entirely keep out y^e cold Winter Air
till xmas, it must be set in a cool, dry place, but not on a Brick,
or Stone Floor. when you would have it at Table, pour y^e Sand
very carefully from it, not to have y^e Fruit, stalk, or Root
injured, yⁿ put y^e root & stalk, through y^e hole at y^e bottom of a garden
Pot, yⁿ make a deep hole in a Horse dunghil, y^e Root & stalk must
first be put down in a smaller hole, & yⁿ made of a proper width for
y^e bottom of y^e Pot to rest on y^e Manure, yⁿ cover y^e Pot with a nothe
garden Pot, & lay a flat Oyster shel over y^e hole to prevent any bits
of Dung dropping in to y^e Melon, yⁿ put warm Dung & wet litter close
round & over these Pots, let it remain in y^e situation 24 or 26
hours, according to its degree of ripeness when put in, but let
it be taken out time enough to be quite cold before it is served
up. & y^e stalk must be cut off only just before it is dished.
I presented a Friend with y^e only one I ever thus did, & y^e had
company to dine with y^m, & was told it was good, & liked by
y^e eaters, tho not so high flavored as in y^e proper season.
A Pine-Apple ~~was sent as from~~ with y^e Crown on was sent us
from a distant place, & rather late in y^e year for y^e Fruit, it
wanted much of being ripe, y^t no part of it was eatable, about 1/2 of it from y^e
top was yellowish, y^e lower part quite green, I kept on y^e Crown, & treated it in y^e

same way as y^e above Melon, at y^e latter end of November I put it into a deep Earthen Pot, covered it close & had it buried in y^e Dunghill for 36 or 38 hours, & had it sent to Table with y^e Crown on y^e Leaves of which was a dedish brown coular & shrivelled at y^e points otherwise stiff & firm, y^e upper 2 of y^e Pine was ripe, y^e taste was good, tho rather flatish, it was not so juicy as a proper ripend Fruit, & wanted its crispness in eating, tho it was not to call soft. From y^e experience of this I fancied y^t a late Pine, y^t was some degrees riper than mine, might be kept, & be very good (with this treatment) in Nov^r or Dec^r. but y^e Crown must be on. & I should keep y^e Pine but 24^h hours in y^e Dunghill. lay it to cool, but not where it can freeze, before it be served up.

xmas Peas.

Get from your last Crop in Autumn on a very dry day som Flotspur Peas y^t are neither too old, nor yet too young, mind y^t none of their skins are brok in Shelling, & leve out y^e small young ones, when they are all Shells spread y^m on a sheet on a floor to y^e North, & if a dry Air, (no frost) open a window, y^e next morning give y^m a light role about with your hand not to bruse y^m but to have y^m spread thinly about, y^t is to dry y^e outward moisture of y^e peas with Air but not Sun, yⁿ put y^m into large Quard Bottles, y^e are perfectly clean & dry, yⁿ cork y^m close, & rosin y^m over, & set y^m on a Wooden Shelf in a cole place till wanted. Boil y^m with a little bunch of mint, salt in y^e Water, & with y^t a good 2 Teaspoonful of Pot-Ashes, it gives y^m a fine green colour in their natural season, we put in for a Peck of Peas (except for very young ones) an up-heaped Tea Spoonful of those Ashes, as more water is required to boil a Peck of Peas, yⁿ what fills a Bottle. This way of keeping I have not yet tried, but if it answers is less trouble than y^e following. knock y^e bottom of y^e Bottles upon your knee to shake y^e Peas down & make y^m lay close, they must be filled as full as they can not to have y^e Cork touch y^m. Before you Bottle y^m shake y^m gently in a Cullander to take from y^m y^e little stalks y^t they grow to y^e swad by, & broke of in theyr drying.

Another way to keep Peas. Get y^e Flotspur Peas as above directed, & do y^m in every respect exactly y^e same, only when Bottled, put y^e Bung Cork but loose in, yⁿ set y^m in a pan of Water with a little Hay or Straw at y^e bottom of it, y^e Water must be only about 2 an inch up y^e necks of y^m, lay a weight on each Bottle to keep it firm, as soon as you think y^e Peas are warmed in y^e middle of y^e Bottle, take y^m out, pul out y^e Cork, & wipe dry y^e inside of y^e neck above y^e Peas, for they will have pebled a little, tho if well filled, not quite to y^e bottom of y^e neck. yⁿ put y^e Cork Close down, & Rosin y^m over, yⁿ set y^m in a cool place as y^e other, & boile y^m in y^e same way, but y^e Cooke will observe they will not take quite so long in boiling, as y^e others.

This way I have try'd, & in December & y^e begining of March, they both looked & eat very well, tho if y^e other way will keep y^m as well, I shal prefer it, I purpose trying it y^e Year. I think y^e taste of these Peas preferable to what is grown in Hot-Beds.

T O R Q U A Y.

IN this highly-beautiful and fashionable Watering-place, Suites of Apartments, (or the entire House), can be procured by the Nobility, Gentry, and Families of distinction visiting it, at No. 9, Higher Terrace, and which will be found replete with every comfort.

It has a south-western aspect, is completely sheltered from the north and east winds, and commands a magnificent view of the Town, and the far-famed Torbay.

The House consists of Spacious Drawing and Dining Rooms, Breakfast Room, Housekeeper's Room, Servants' Hall, Ten Bed Rooms, and Dressing Rooms.

For Terms, apply to Mrs. SHAPLEY, No. 9, Higher Terrace, Torquay, Devon.

pudding

To 5 lb. grated bread $1\frac{1}{4}$ pint
of cold milk to stand an
hour 3 eggs y^e of Clarified
butter 3 lb of Sugar the
grated rind of a lemon
with its juice to be added
only just before putting the
pudding in the oven. Bake
1 hour. — Mrs W. Keefe

Method of preserving Fruit of different kinds in a fresh state, about twelve months, for which a premium of Ten Guineas was lately given by the Dublin Society to Signior IGNAZIO BOONSEGNA:

It is necessary to pull the fruit two or three days before you begin the process.

Take care not to bruise the fruit, and to pull them before they are quite ripe.

Spread them on a table, over a little clean straw to dry them; this is best done on a parlour floor, leaving the windows open to admit fresh air, so that all moisture on the skin of the fruit be perfectly dried away.

Pears and apples take three days—strawberries only twenty-four hours—these latter should be taken up on a silver three-pronged fork, and the stalk cut off without touching the fruit, at least preserve them to the last. The largest and best fruit: This is the hardest and difficult fruit to preserve; but if done with attention, will keep six months: There must not be more than one pound in one jar.

Choose a common earthen jar with a stopper of the same which will fit close.

The pears and apples then sorted as before must be wrapped up separately in soft wrapping paper, and twill it closely about the fruit; then lay clean straw at the bottom, and a layer of fruit; then a layer of straw, and so on till your vessel is full! but you must not put more than a dozen in each jar; if more, their weight will bruise those at the bottom.

Peaches and apricots are best stored up wrapped each in soft paper and fine shred paper between the fruit and also the layers. Grapes must be stored in the jar with fine shred paper, which will keep one from touching the other as much as possible. Five or six bunches are the most which should be put into one jar; if they are large, not so many; for it is to be understood, that whenever you open a jar, you must use that day all the fruit that are in it.

Strawberries as well as peaches should have fine shred paper under and between them in the place of straw, which is only to be used for apples and pears—Put in the strawberries, and the paper layer by layer, when the jar is full, put on the stopper, and have it well luted round, so as perfectly to keep out the air—A composition of rosin or grafting wax is best: Let none of it get within side the jar, which is to be placed in a temperate cellar, but be sure to finish your process in the last quarter of the year.

Do not press the fruit, as any more running out would spoil all below.

being able to give any relief to the sailor. The other three with difficulty saved their lives. The vessel, by the violence of the waves, was soon after dashed to pieces, where all the cargo, except three puncheons of rum, was lost.

A letter from Philadelphia, dated Aug. 5, says, that in the memory of the oldest man among them, a more plentiful year has not been known than the present. Neither mildew nor fly had affected the wheat; the grain was heavy and full, and in large quantities. The other grains were likewise plentiful, and of an excellent quality.

A letter from a gentleman at New-York says, "The constitution is now in full operation. The President shines in every thing, and his great and good example will have an happy influence. His acknowledgements of the Creator on every occasion do him honour, and add an amazing glow to his character, while the uniform tenor of his laws they are *tantum*, but flow almost unimpeded (to use his own phrase) with a sense of the divine munificence. His deportment is mild, courteous, and humble, and yet there is a dignity about him that inspires reverential awe."

A Court of Aldermen yesterday was held at Guildhall, the Lord Mayor, Lord Mayor elect, Mr. Recorder, and twelve Aldermen were present. Six brokers were sworn, and five allowed.

The price of bread was ordered to be continued.

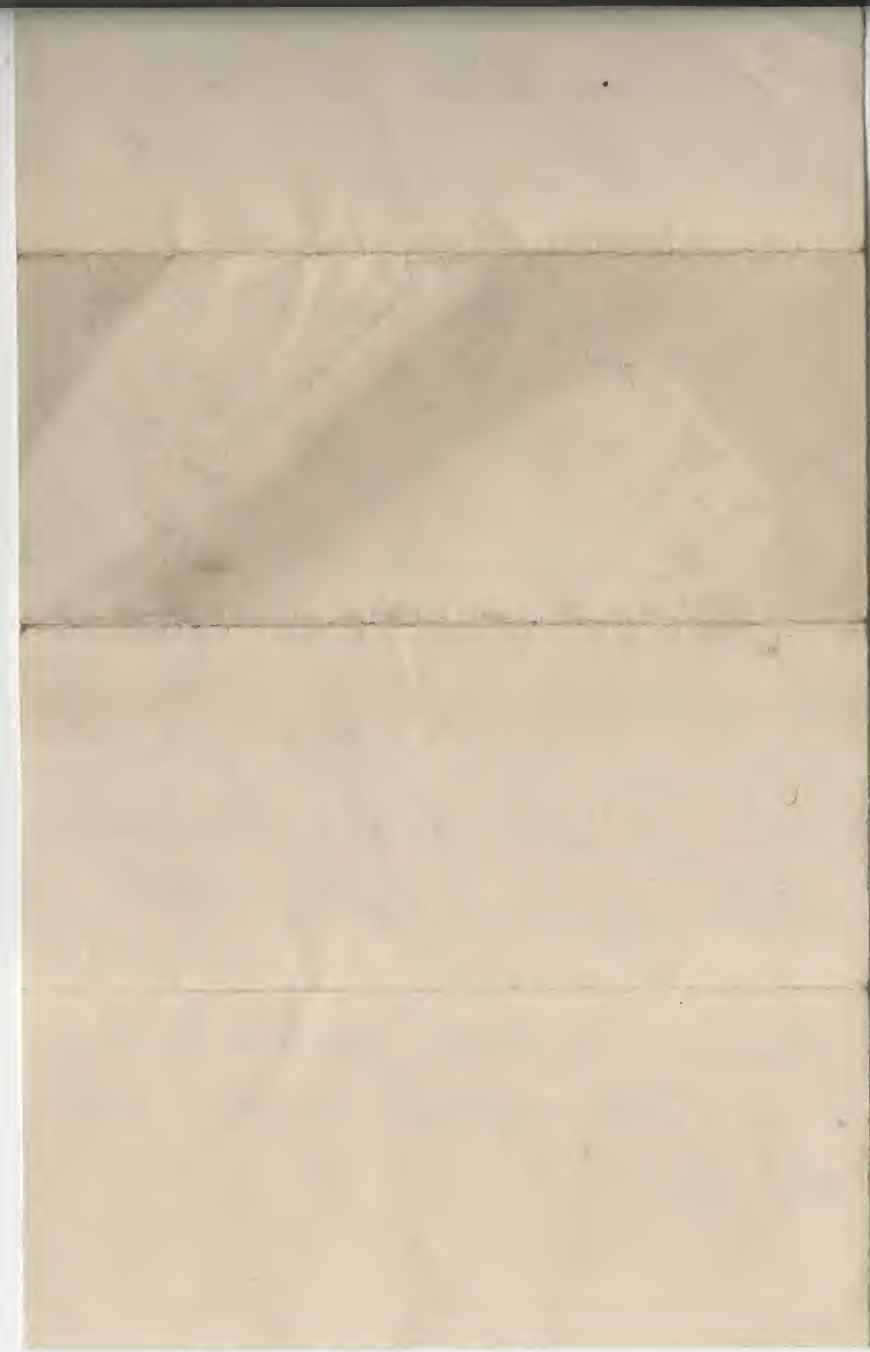
The Court gave the Rev. Mr. Disturnel (Chaplain to the Right Hon. the Lord Mayor) thanks for his excellent sermon preached before him at St. Lawrence's Church, in King-street, on the 29th of September last.

MISS BRUNTON'S *Child of Nature* has been, in the eye of every judging observer, the most accomplished of her portraits. Less dashing and showy than in her tragic heroines, she seizes in his delineation of tenderness and simplicity forcibly on the heart, that though the piece itself is little more than a trifle, she gives it the most valuable interest. Let every one of our performers learn from this, how much more efficacious it is to speak one sentence in a tone of plain, unadulterated nature, than to rave and rant through pages of fustian. If another instance were wanting, let the ascendancy acquired by Mr. Whitfield in the little part of the English soldier, over the more roaring actors in the scene, confirm the truth.

Last Wednesday the remains of the wretched Maupeau were interred in the grave long dug for that villain in the church-yard. He was observed here at the funeral of the poor infant—not a hat-banquet was given on the occasion, which,

Devonshire Jacket.

Put a Pint of new Milk
into a small Saucepan,
which put upon the Stove
untill it is just warm
adding a little sifted white
sugar first — then put
two tea spoonful of Rennet
(which you will get at
the Butchers) & 1/2 a Wine Glass
of Brandy, or a glass of
Sherry which ever is preferred.
When sent to table, add
some Devonshire or Scalded
Cream a little grated Nutmeg
& a little sifted sugar, off^r
the top.



Put into the Paste before it is boil'd as much allum as will
lie on a Shilling —

If what is intended to be varnish'd is cover'd with paper it must
have two coats of Isinglass first — the Isinglass strain'd through
fine linnen & not thick (so thick that when cold it will be like
Jelly in the cup) the paper must have two coats of Isinglass before
it is painted with water colors or they will run. —

Lay on the varnish very thin — one coat a day, till it has
received a sufficient body perhaps ten or twelve coats — then
let the work remain three weeks or a month where the
air can get at it. — Afterwards polish it with whitening
& water & a fine flannel till it has a fine surface, then
rub it well (not laying on hard) with fine flour oil & soft
silk till it receives as fine a polish as you wish —

If any accident happens to crack the Varnish give another
coat & wait three weeks polish again. —

another method

Prepare some strong isinglass — Put the board for the table
before the fire ^{the} damp one side of the vellum paper with
a wet towel preparing it first nearly of size of the table
Brush over the wood work with the isinglass & again
set it before the fire — when dry brush it a second time
& have ready your damp'd paper to put on immediately
set it before the fire ^{when dry take off the edges with your thumb} repeat the same process of
brushing over twice with isinglass & damp paper. ^{of the} of the
— Afterwards prepare y^e paper with lumine stone — then put into a

thick muslin or rag - pounce - fine it properly with this.
after you have painted it I believe you must wash it all
over twice with thin starch before you put on any
varnish

To make light paste

Take a piece of butter about the size of an Egg put it in
a pint of milk & set it on the fire till it is new milk warm
then put to it two spoonfuls of very good yeast mix these
together then take a pound of flour & make it into paste
it requires rather a quick oven

wrote into the new Book

Mr Ward

It should be necessary to ap-
ply a poultice but it be made with
Poppy heads ^{seed} wild to a pulp and a
little oil mixed with as much white
bread as will give it consistence

Dr Chorley

M^{rs} Whites Receipt for making Elder Wine or
English Port

To every five Gallons of Raison Wine a Gallon of Elder
juice & one Quart of y^e juice of ~~slow~~ Sloes put it into y^r
Barrel with y^e Raison Wine which I make when y^e new
fruit comes over & add the Elder & Sloes in Autumn when
the Berries are ripe -

I draw the juice from y^e Elder & Sloes by putting them
into a Pitcher & setting them in a pan of water over the
fire till they are fit to yeild their Liquor, strain it
& add to every Quart half of juice half a pound of
sugar Boile it over a slow fire & when cold put it to
the raisons Wine as above - when it has stood three
Months to 15 Gallons I add one pint of Brandy

a the ... has fallen into my hands

Mr. Ward

Spurner Gate
York

24th

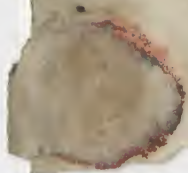
will transcribe the receipt for the blue dye she has been
so long in procuring for you

Two oz of oil of Vitriol half a drachm of Indigo

finely powdered. shake the bottle every day for nine or

ten days when it will be fit for use. the dye must be poured

^{warm}
with ^a water otherwise it will burn whatever is put into it.



Dear

Mr.